

Food Establishment Inspection Report				Page 1 of 2	
Establishment Name: <u>Western Corral</u>		Address: <u>2 Miles N. Lobos Canyon</u>		City: <u>Grants</u>	State: <u>NM</u>
Permit #: _____		Email: _____		Zip Code: <u>87020</u>	Phone: _____
		Est. Type: <u>I</u>		Risk Category: <u>2</u>	
As Governed by State Regulation 7.6.2 NMED NMED Environmental Health Bureau 121 Tijeras Ave. NE, Albuquerque NM 87102		Purpose of Inspection: <input type="checkbox"/> Pre-Opening <input type="checkbox"/> Regular <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Closing <input type="checkbox"/> Opening <input type="checkbox"/> Follow-up <input type="checkbox"/> Investigation <input type="checkbox"/> CAR		Permit Expiration Date: <u>04/2017</u> Time In: <u>7:18</u> Time Out: _____	
		FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation					
Compliance Status			Compliance Status		
Supervision			Protection from Contamination		
1	OUT	Person in charge present, demonstrates knowledge, and performs duties	18	OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food
2	OUT	Certified Food Protection Manager <u>3/1/18</u>	17	N/A	Food-contact surfaces: cleaned & sanitized
Employee Health			18	OUT N/A N/O	Food separated & protected
3	OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting	Time/Temperature Control for Safety		
4	OUT	Proper use of restriction & exclusion	19	OUT N/A N/O	Proper cooking time & temperatures
5	OUT	Procedures for responding to vomiting and diarrheal events	20	OUT N/A N/O	Proper reheating procedures for hot holding
Employees			21	OUT N/A N/O	Proper cooling time & temperature
6	OUT	Food Handler Cards <u>3/1/18</u>	22	OUT N/A N/O	Proper hot holding temperatures
Good Hygienic Practices			23	OUT N/A N/O	Proper cold holding temperatures
7	OUT	Proper eating, tasting, drinking, or tobacco use	24	OUT N/A N/O	Proper date marking & disposition
8	OUT	No discharge from eyes, nose, and mouth	25	OUT N/A N/O	Time as a Public Health Control; procedures & records
Preventing Contamination by Hands			Consumer Advisory		
9	OUT	Hands clean & properly washed	26	OUT N/A	Consumer advisory provided for raw/undercooked foods
10	OUT N/A N/O	No bare hand contact with RTE foods or pre-approved alternative procedure properly followed	Highly Susceptible Populations		
11	OUT	Adequate handwashing sinks: supplied & accessible	27	OUT N/A	Pasteurized foods used; prohibited foods not offered
Approved Source			Food/Color Additives and Toxic Substances		
12	OUT	Food obtained from approved source	28	OUT N/A	Food additives: approved & properly used
13	OUT N/A N/O	Food received at proper temperature	29	OUT N/A	Toxic substances properly identified, stored, & used
14	OUT	Food in good condition, safe, & unadulterated	Conformance with Approved Procedures		
15	OUT N/A N/O	Required records available: shellstock tags, parasite destruction	30	OUT N/A	Compliance with variance / specialized process / HACCP

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

No. of Risk Factors / Intervention Violations

4 ZCR

No. of Repeat Risk Factors / Intervention Violations

0

GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation			
Safe Food and Water		Proper Use of Utensils	
31	Pasteurized eggs used where required	44	In-use utensils: properly stored
32	Water & ice from approved source	45	Utensils, equipment & linens: properly stored, dried, & handled
33	Variance obtained for specialized processing methods	46	Single-use/single-service articles: properly stored & used
Food Temperature Control		47	Gloves used properly
34	Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment and Vending	
35	Plant food properly cooked for hot holding	48	Food & non-food contact surfaces cleanable, properly designed, constructed, & used
36	Approved thawing methods used	49	Warewashing facilities: installed, maintained, & used; test strips
37	Thermometers provided & accurate	50	Non-food contact surfaces clean
Food Identification		Physical Facilities	
38	Food properly labeled: original container	51	Hot & cold water available; adequate pressure
Prevention of Food Contamination		52	Plumbing installed: proper backflow devices
39	Insects, rodents, & animals not present	53	Sewage & waste water properly disposed
40	Contamination prevented during food preparation, storage & display	54	Toilet facilities: properly constructed, supplied, & cleaned
41	Personal cleanliness	55	Garbage & refuse properly disposed; facilities maintained
42	Wiping cloths: properly used & stored	56	Physical facilities installed, maintained, & clean
43	Washing fruits & vegetables	57	Adequate ventilation & lighting; designated areas used

Status: (check one)

Approved ☒

Unsatisfactory ☐

Immediate Closure ☐

Voluntary Closure ☐

No. of Good Retail Practices Violations

3

No. of Repeat Good Retail Practices Violations

0

Person in Charge (Signature) [Signature]

Inspector (Signature) [Signature]

Date: 10 April 2017

Follow-up:

YES ☐

NO ☒

Date: _____

Corrective Action

YES ☒

NO ☐

Date: _____

Exhibit J

Food Establishment Inspection Report

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As Governed by State Regulation 7.6.2 NMAC
NMED Environment Health Bureau
121 Tijeras Ave NE, Albuquerque NM 87102

Establishment Name:
Western Connection
Facility

Permit #:

Date:

10 April
2017

Address: 2 miles N Lobo Canyon Rd City: Grants State: N.M. Zip Code: 87020 Phone:

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>Walk in Cooler #3</u>	<u>40°F</u>				
<u>Walk in Cooler #2</u>	<u>35°F</u>				
<u>Walk in Freezer</u>	<u>-18°F</u>				
<u>Beans on Stove</u>	<u>104°F</u>				

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in section 8-405.11 of the Food Code.

Item Number	
<u>17</u>	<u>4-602.11 Spoon used for stirring beans on the counters located on site.</u>
<u>20</u>	<u>3-403.11 Beans on Stove 104°F. Corrected on site.</u>
<u>39</u>	<u>6-501.11 mice droppings present in facility only 2 traps available.</u>
<u>50</u>	<u>4-602.13 blood on and milk on floor in walk in cooler #2, plastic and debris on floor in dishware washing room. Rice under cooler in special diets room.</u>
<u>56</u>	<u>6-501.11 ① Double doors have a gap on the bottom that are possibly allowing mice into the facility</u> <u>② Repair Walk in Cooler #4 where mice have chewed through the insulation.</u>

Person in Charge (Signature)

Inspector (Signature)

Date:

10 April
2017

ZG001094